

ELDERFLOWER VINEGAR

INGREDIENTS:

- A few bunches of elderflowers
- White wine vinegar
- Caster sugar

NOTES:

Use this vinegar for dressings or a floral scented mayonnaise. You can play with other flowers in vinegar too. Violets will give an incredible perfume and colour.

Preparation time:

25 min

Maturation time

2 Weeks



DIRECTIONS:

1. First of all, ensure any jars you use are sterilised. Wash in hot water and place in an oven (180C) for 15 mins. Boil lids or rubber seals.
2. Check your elderflowers for any bugs and dirt. Give a good shake to remove anything. Remove the woody stalks but the finer stems can remain.
3. Pack the elderflowers into the jars. Cover with white wine vinegar and add 1tsp caster sugar per jar (or half if using a small jar).
4. Leave to infuse in the fridge for 2 weeks.
5. Strain through a fine sieve or muslin cloth and put back into clean jars or bottles. Store as for regular vinegar.